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PROVISIONAL SPECIFICATION.

Improvements in Packing Cooked Meats, Fish, Poultry, Game, and the like.

I, FRANCIS WILLIAM WAIDE, of 81 Turnmill Street, Clerkenwell, London, Manufacturer of Potted Meats, do hereby declare the nature of this invention to be as follows:—

My invention has reference to the making, covering, preserving, beautifying and advertising of cooked meats, fish, poultry, game, and the like in oblong bars, slabs, blocks or large pieces and consists in constructing them in geometrical forms such as square, parallelogram, sexagon, octagon &c. but instead of the sides being exactly flat I make them more or less convex, so that when an elastic covering is shrunk tight over them it touches every part leaving no hollows between the covering and the solid contents.

I construct the coverings from the ordinary blown up and dried bullocks wizens of commerce, but as these are usually only about 24 inches long by 1¾ inches diameter I enlarge their diameter and length by cutting them open longitudinally and joining them together with an ordinary lock stitch sewing machine to any required size or shape filling up the stitch holes with starchy or glutinous gelatinous substances and fixing over or behind the seams strips of paper or other suitable material in such manner as to prevent water or liquid dyes penetrating through during the processes of boiling, shrinking or staining and I so arrange them that the edges or margins beyond the line of stitches which are then damped and turned inside and the smoothest and most glossy surfaces are outside.

I also make these coverings partly of single and partly of double material.

In making the bars or blocks I form on them devices of fats or combinations of light and dark meats and place on them suitable labels for name Trade Marks or descriptions and between the double parts of coverings. The bars or blocks so prepared are then placed inside the covering which is sewn up or tied at the ends or bottom and immersed in water or liquid dyes of sufficient temperature to cause the covering to contract and shrink tight onto them the devices and labels being under or inside the nearly transparent covering then appear distinctly through and are effectually protected from being injured soiled or removed.

When extra strength or protection is required I make the covering of double material or shrink on a second or extra covering of single material.

By this invention cooked meats &c. can be better preserved from atmospheric influences and are so attractive smooth cleanly and convenient that they can be packed transmitted and vended ready for use with great facility and convenience to the trade and public.

Dated this 19th day of March 1889.

FRANCIS WILLIAM WAIDE.

COMPLETE SPECIFICATION.

Improvements in Packing Cooked Meats, Fish, Poultry, Game, and the like.

I, FRANCIS WILLIAM WAIDE of 81 Turnmill Street, Clerkenwell London Manufacturer of Potted Meats, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

My invention, has reference to the making, covering, preserving, beautifying and advertising of cooked meats, fish, poultry, game, and the like in oblong bars, slabs,

blocks or large pieces and consists in constructing them in geometrical forms such as square, parallelogram, sexagon, octagon &c., but instead of the sides being exactly flat I make them more or less convex, so that when an elastic covering is shrunk tight over them it touches every part leaving no hollows between the covering and the solid contents.

I construct the coverings from the ordinary blown up and dried bullocks wizens of commerce but as these are usually only about 24 inches long by $1\frac{3}{4}$ inches diameter I enlarge their diameter and length by cutting them open longitudinally and joining them together with an ordinary lock stitch sewing machine to any required size or shape filling up the stitch holes with starchy or glutinous gelatinous substances and fixing over or behind the seams strips of paper or other suitable material in such manner as to prevent water or liquid dyes penetrating through during the processes of boiling shrinking or staining and I so arrange them that the edges or margins beyond the line of stitches which are damped and turned inside and the smoothest and most glossy surfaces are outside.

I also make these coverings partly of single and partly of double material.

In making the bars or blocks I form on them devices of fats or combinations of light and dark meats and place on them suitable labels for name, trade marks and descriptions and between the double parts of coverings. The bars or blocks so prepared are then placed inside the covering which is sewn up or tied at the ends or bottom and immersed in water or liquid dyes of sufficient temperature to cause the covering to contract and shrink tight on to them, the devices and labels being under or inside the nearly transparent covering then appear distinctly through and are effectually protected from being injured, soiled or removed.

When extra strength or protection is required I make the covering of double material or shrink on a second or extra covering of single material.

By this invention cooked meats &c. can be better preserved from atmospheric influences, and are so attractive, smooth, cleanly and convenient that they can be packed, transmitted and vended ready for use with great facility and convenience to the trade and public.

Having now particularly described and ascertained the nature of my said invention and in what manner the same is to be performed, I declare that what I claim is :—

First. The making & packing of cooked meats, fish, poultry, game in bars, slabs or large pieces of geometrical forms, having more or less convex faces and shrinking tight over them so as to touch every part, casings of bullocks wizens enlarged to any required size or shape by cutting them open longitudinally and joining them together with an ordinary lock stitch sewing machine filling up the stitch holes with starchy or glutinous substances and fixing behind the seams strips of paper to prevent water or liquid dyes penetrating through during the processes of boiling shrinking or staining and placing the labels or advertisements inside or under the nearly transparent covering so as to effectually prevent them being injured soiled or removed.

Secondly. Making the coverings partly of single and partly of double material.

Thirdly. When extra strength or protection is required using double material or shrinking on an extra covering of single material.

Dated this 18th day of December 1889.

FRANCIS WILLIAM WAIDE,

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